

# Ipa wlp067

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **35**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **40.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **35 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **35 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **40.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8.85 kg (88.5%)	80 %	4
Grain	Strzegom Monachijski typ I	0.9 kg (9%)	79 %	16
Grain	płatki jęczmienne	0.25 kg (2.5%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	45 min	13.5 %
Aroma (end of boil)	Mosaic	50 g	25 min	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	50 ml	White Labs